Floor plan template

Scale 1:50. One small square is 0.5 m. One large square is 1 m.

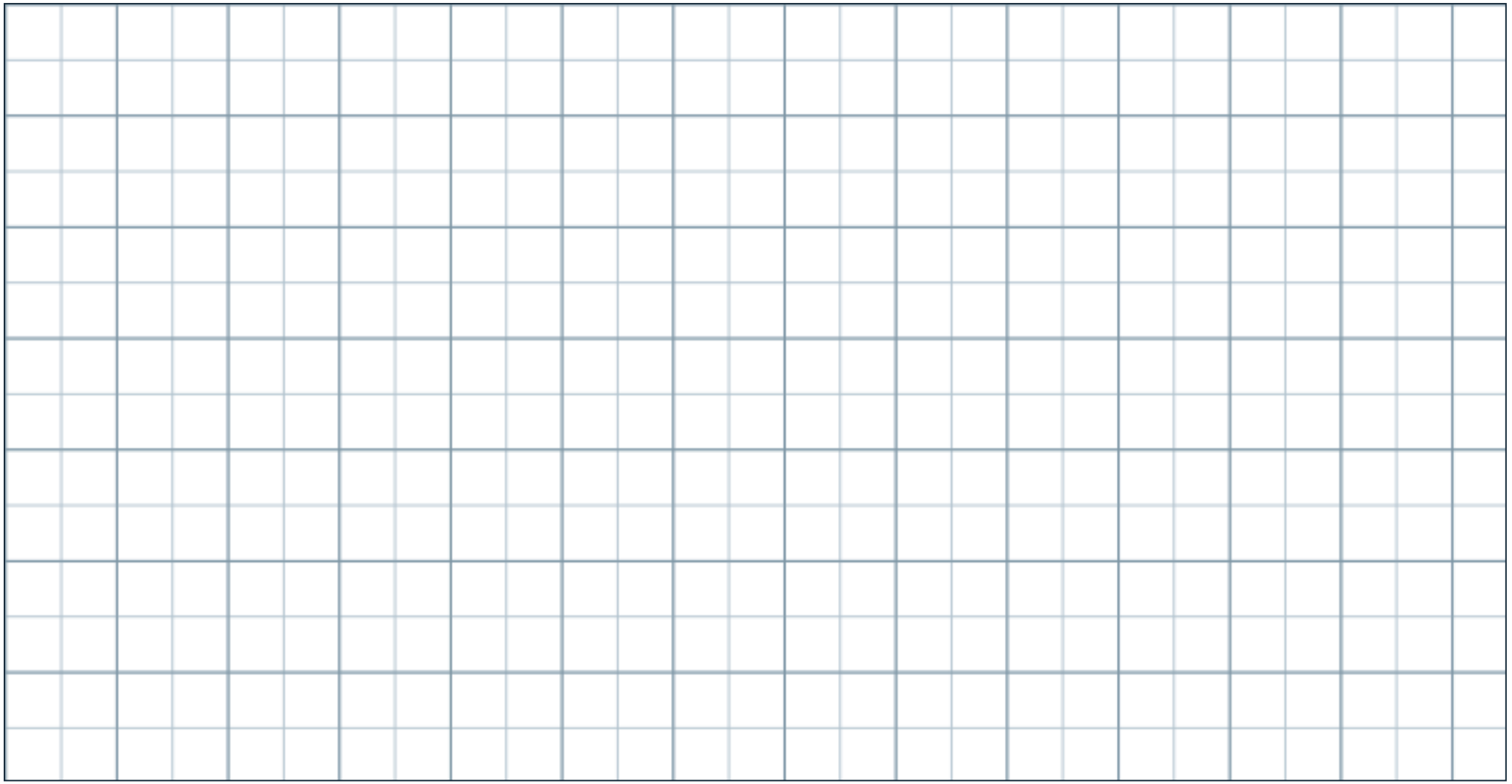
Tablewick

Venue

Area (inside, courtyard, bar)

Seats

Date





Grid is 13.5 m by 7 m. Print at actual size (100%), not "fit to page". Check: the scale bar should measure 8 cm.

tablewick.com.au/guides/restaurant-floor-plan

Cut-out tables and spacing guides

Same 1:50 scale. Cut out, place on the grid, move until it works.

Tablewick

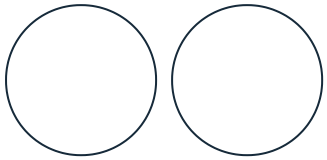
Tables



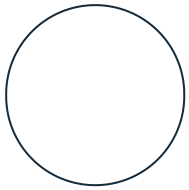
Two-top 70 x 70 cm (x4)



Four-top 90 x 90 cm (x3)



Round 100 cm, 4 seats (x2)



Round 120 cm, 6 seats



Six-top 180 x 90 cm

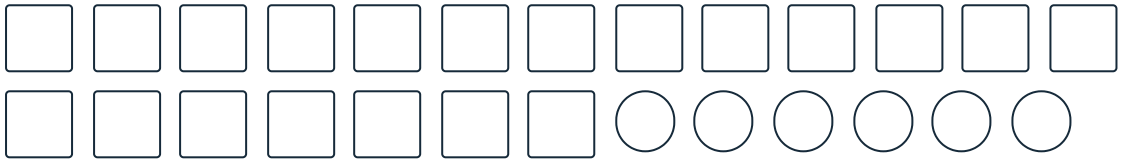


Eight-top 240 x 90 cm



Booth 140 x 70 cm

Chairs and stools



Chairs 45 cm, stools 40 cm

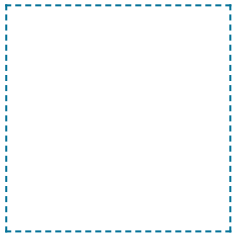
Spacing guides



Service corridor 1.8 m



Accessible path 1.0 m



Turning space 1.5 x 1.5 m



Host stand 120 x 60 cm

Numbers to start from

- **About 4 m² a seat** for most restaurants, 3.5 m² as a tight target, fine dining no denser than 5.5 m².
- **0.75 m a chair** so a guest can stand without hitting the next table.
- **1.8 m service corridors** where guests sit on both sides.
- **1.0 m clear accessible path** from the entry, with 1.8 m passing spaces and a 1.5 m by 1.5 m space to turn.
- **A kitchen route** to every table that does not cross the entry.

Rules of thumb and published summaries of AS 1428.1, not regulations. Your designer, building surveyor, council and access consultant set the real limits for your premises.

Table mix worksheet

Bookings for 1 or 2 in a typical week	___ %
Bookings for 3 or 4	___ %
Bookings for 5 or more	___ %
Two-tops planned	___
Four-tops planned	___
Group tables planned	___
Total seats	___

Mostly twos that push together, some fours and one or two group tables suits most rooms. Draw the final plan in Tablewick once and the live floor shows every table during service.